

INNOTECK™

KITCHEN PRO

3 IN 1 **JUICER BLENDER SET** FOR WHOLE FRUITS AND VEGETABLES

Extra-wide feeding chute for
easy centrifugal juice extractings



Instruction Manual

Save These Instructions- For Household use Only

MODEL: DS-5993

When using electrical appliances, basic safety precautions should always be followed.
Do not use the Innoteck Juicer until you have read this manual thoroughly.

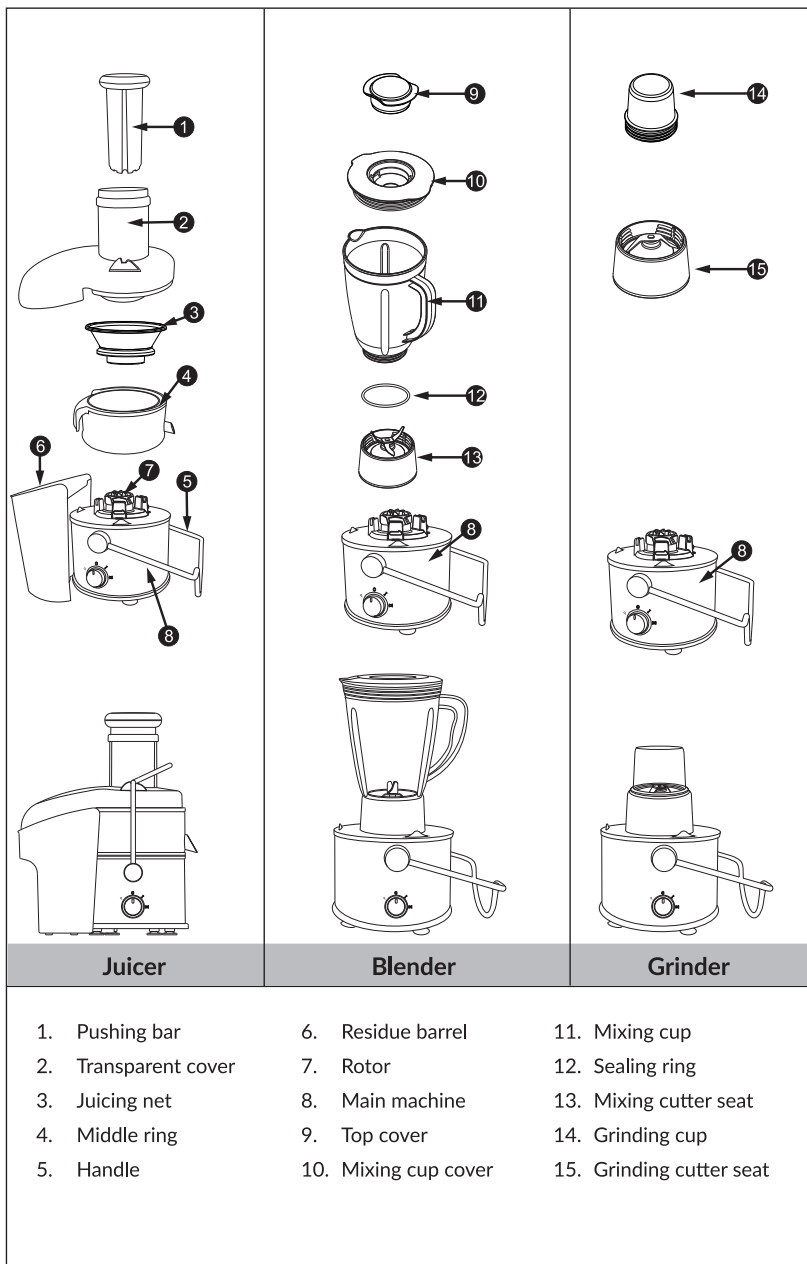
Index

Important Safetyguard	2
Product diagram and installation	3
Performance and Attention before using	4
Juicing, Mixing & Grinding	4
Operation time	6
Maintenance and Cleaning	6
Warranty	7
Terms & Condition	8

Important Safetyguard

1. This machine is unavailable for the weakness, unresponsive or psychopathic person (including children), unless under the direction or help from the person who have the responsibility for security. Children should be overseen, so it can be testified that they are not playing with it.
2. Before using, put this machine on a stable and even table board, operate according to the above methods.
3. Before juicing, first confirm juicing net and rotor clutched in position, and no hard contact between juicing net cutter and transparent cover. Put the transparent cover on, fasten tight the handle, then turn on the machine.
4. Before being used, the motor works in running-in phase, there may be slight peculiar smell and spark, this is normal, after the motor works for some period, the above phenomenon will disappear.
5. During juicing, make sure there is not too full juice and residue in the middle seat and residue cup, if too full, please cut off power supply, clean up, then use again.
6. During using, do not open the cup cover. In case power supply is on, do not put hand or any ware into the mixing cup or feed port, otherwise, harmful accident may occur or this machine may be damaged.
7. In order to prolong service life of this machine, over-temperature protective device is mounted in the motor. If the motor works for a long time or overloaded, when over warning temperature, power supply will automatically cut off. After the motor stops, pull out plug of power supply, wait for the motor to cool (about for 30 min), use again.
8. All fittings are strictly prohibited from disinfecting in high temperature disinfection cabinet or steaming and boiling for disinfection.
9. During operating, please do not leave, never let children operate this machine.
10. When this machine works in mixing, mincing or grinding conditions, no-loaded or over loaded work is strictly prohibited.
11. After operation, do not pour the food out until pull out the plug of power supply.
12. Cutters are very sharp, in order to avoid danger, when cleaning a cutter, please put the cutter under water tap for washing, do not wash it with hand.
13. This machine must not be used for others beyond regulated purposes.
14. In case of damaged power supply cord, in order to avoid danger, replacement must be performed by the manufacturer or its service department or similar professional persons. In case of fault, do not disassemble the machine by yourself, please contact our maintenance department or our after service department.

Diagram of name and position of main components



Performances

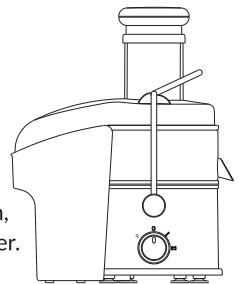
1. This machine serves the functions of juicing, meat mincing, grinding, mixing, water-ice making and others, enriching your life, selected at will.
2. Design is fine, simple, and beautiful, with combined structure, easy to operate and clean.
3. High speed electric motor with overheating protection is adopted, high efficiency, time saving, energy saving, high service life of the motor.
4. Safety lock unit for switching is specially designed, in order to make sure safety and reliability in use.

Attention before using

1. This machine is set with safety unit, when the handle does not fasten the cover or the cutter seat is not fastened, the motor cannot turn, so as to ensure safety for the user.
2. When disassembling or assembling the juicer, press the upper of feed port of the cover with your hand, then force the handle to slide in or out of cover slot.
3. When disassembling juicing net, first remove the cover and residue barrel, then turn the middle ring up to 30 degrees by holding juicing nozzle with your hand, and take up, the juicing net will automatically leave the rotor.
4. In order to avoid damage, before using, first check power supply for compliance with rated voltage.
5. Clean all parts able to disassemble (refer to the section of "maintenance and cleaning").
6. When assembling, please carefully read the diagram of "name and position of main components".
7. Please carefully read the "attentions" before using.

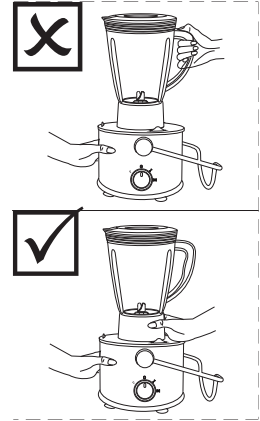
Juicing

1. Before using, please confirm the button switch of the main machine in stop state, in this way, in case assembly is not completed, starting the main machine can be avoided, so unnecessary damage for persons or property avoided.
2. Before juicing, first confirm juicing net and rotor clutched in position, and no hard contact between juicing net cutter and transparent cover. Put the transparent cover on, put the handle into the cover slot, then turn on the machine.
3. For using, assemble according to the diagram of "name and position of main components". Turn on power supply, press switch to let the machine run no load for 5 sec. Put prepared vegetable or fruit into feed port of the juicer, press with the pushing bar, evenly, hard and slowly, juice of the vegetable or fruit can be found, original, fresh, good for health.
4. For the juicer with large diameter, entire apple or pear can be put in for juicing, no cutting apart needed, easy and quick. Note: when pressing food with the pushing bar, force shall be even or indirect, pressing force shall not be more than 1 kg, no too sudden force, otherwise, juicing effect will be reduced.



Mixing

1. First check the position switch in stop state (the switch shall be in stop position).
2. Put sealing ring into cutter seat slot, screw and fasten mixing cup into cutter seat (clockwise for fastening, and counterclockwise for loosening), put the mixing cup cover and the feed cover on.
3. Clockwise screw the cutter seat into the main machine with your hand (counterclockwise for loosening), no holding the cup with your hand for disassembling, otherwise, the cup will leave the cutter seat make food in the cup leak out.



Egg mixing

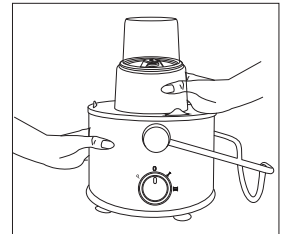
Put egg without eggshell into the mixing cup, pour appropriate cool boiled water, add some flour. Put and fasten the cover, press the button of weak grading for 1 min.

Vegetable or fruit mixing

For vegetable or fruit to be mixed, after peeling or shelling, and pitting, cut it into blocks or sections, every time put 250g to 350g, pour appropriate cool boiled water, perform assembly according to assembling for use, turn on for mixing.

Grinding

1. Grinding cup is applicable to dried food to be ground into powder. During using, every time put 150g into the grinding cup, cover with the grinding cutter seat, fasten tight clockwise; mount them on the main machine according to the position shown in the diagram, fasten tight clockwise, press tight the grinding cup with your hand, turn on the button switch for grinding.
2. When grinding sesame, walnut and other oily food, adding a spoon of granulated sugar into the grinding cup for grinding together will produce better results.



Note: In case of idling during grinding, i.e., when the cutter does not contact food, immediately stop, cut off power supply. Mix the food more softly, then turn on for grinding again.





Operating Time

This machine is designed with button switches of O grading, I grading, II grading and P inching (O for stop, I for weak grading, II for strong grading, and P for inching). For mincing, cutting up and grinding, select inching and strong grading, for operating time, take the principle of running for 10s and stopping for 5s, after using for 1min, stop for 1min, then use again. For mixing vegetable, fruit, soy milk, select inching or strong grading, for mixing egg, select weak grading. For juicing, select strong grading, for operating time, after operating for 1min, stop for 1min, then use again. After the above operation is performed for three times, stop for 15 min, do not operate until the motor is cooled, in this way, service life of this machine will be prolonged, the machine will serve you more efficiently.

Maintenance and cleaning

1. This machine shall be often used, so as to keep the motor dry and clean.
2. If not using for a long time, please store this machine at a dry and wellventilated place so as to prevent the motor from being damped and going moldy.
3. No washing the main machine. When cleaning, only wipe with wet cloth. Other components may be washed directly with water, such as pushing bar, cover, middle seat, residue cup, juice nozzle cover.
4. Every month, remove the cutter rest of mixing cup, mincing cup and grinding cup, drop a little edible oil into the cutter shaft and bearing in order to ensure lubrication.
5. For cleaning the mixing cup, fill some warm water and ware detergent, mount on the main machine, put the cover on, press the switch to mix for 30s, then wash clean with water.

Warranty

<p style="text-align: center;">3 IN 1 JUICER BLENDER SET</p>					
<p>All data fields are required in order for us to process your request:</p> <p>Model Number _____</p> <p>Full Name: _____</p> <p>Address: _____</p> <p>_____</p> <p>_____</p> <p>Phone: _____ Email (if applicable) _____</p> <p>Date of purchase: _____ <small>We recommend you keep the receipt with this warranty card</small></p> <p>Retail Store of Purchase _____</p>					
<p>Description of Malfunction</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p> <p>_____</p>					
<p>Return your completed warranty card to:</p>	<table border="1"><tr><td data-bbox="518 1128 792 1337"><p style="text-align: center;"><small>3 IN 1</small> JUICER BLENDER SET</p></td><td data-bbox="792 1128 960 1337"><p>Model: DS-5993</p></td></tr><tr><td colspan="2" data-bbox="518 1337 960 1420"><p style="text-align: center;">1 YEAR LIMITED WARRANTY</p></td></tr></table>	 <p style="text-align: center;"><small>3 IN 1</small> JUICER BLENDER SET</p>	<p>Model: DS-5993</p>	<p style="text-align: center;">1 YEAR LIMITED WARRANTY</p>	
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<p style="text-align: center;">1 YEAR LIMITED WARRANTY</p>					

To register warranty please go to www.innoteck.co.uk

Terms & Conditions

Limited Warranty

Innoteck warranty, subject to conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of ONE(1)year. Innoteck, at its option and with an accompanying receipt, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the warranty period of one year from the date of purchase listed on the receipt. If product is no longer available we will replace it with a product of equal value. Transportation charges of parts, or products in whole, submitted for repair or replacement, under this warranty must be borne by the purchaser. This product is void if the product is used for other than single-family household use or subjected to any voltage and wave form other than as specified on the product rating label (eg, 220V – 50Hz)

This warranty is available to consumers only. You are a consumer if you own a Innoteck that was purchased at retail for personal, family or household use. Except as otherwise under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

Conditions: This warranty is valid for the original UK retail purchaser from the date of the initial purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Service centres or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty. Warranty registration is not necessary to obtain warranty on Innoteck products. Please save your proof of purchase.

About your Warranty: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, 3rd party warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorised service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

Normal Wear: This warranty does not cover normal wear of any parts or damage resulting from any of the following negligent use or misuse of this product: improper voltage or current; use contrary to the operation instructions; deviation from the instructions regarding storage and transportation; repair or alteration by anyone other than Innoteck or an authorised service centre. Further the warranty does not cover Acts of God, such as fire, flood, hurricanes or tornadoes. Innoteck shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for the particular purpose is limited in duration to the to the duration of the above warranty. This warranty gives you specific legal rights and you may also have other rights as stated in the UK Consumer rights laws that may vary slightly.

How to obtain Warranty Service: If your Innoteck product should prove to be defective within the warranty period, we will repair or replace the item. To obtain the warranty simply go to www.innoteck.co.uk and register online. The communication must be accompanied by a copy of the original purchase receipt in order for warranty to be valid.

 **INNOTECK**TM
KITCHEN PRO

Customer Care: service@innoteck.co.uk
Website: www.innoteck.co.uk

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